Indian Curried Barley Pilaf

Prep	Cook	Ready In
5 m	50 m	55 m

Recipe By: Tracy X

"This is a delicious and savory curried barley dish. It is fabulous as a main dish, or as a side dish with fish or grilled chicken breast. It is quite simple to make and sure to impress!"

Ingredients

1/4 cup butter
1 onion, diced
1 1/2 cups pearl barley
1/2 teaspoon ground allspice
1/2 teaspoon ground turmeric
1/4 teaspoon curry powder
1/2 teaspoon salt
1/8 teaspoon ground black pepper
3 1/2 cups chicken broth
1/4 cup slivered almonds
1/4 cup raisins (optional)

Directions

1. Melt butter in a large skillet placed over medium-high heat. Add the onion and barley; cook, stirring frequently, until the onion begins to soften, about 5 minutes. Stir in the allspice, turmeric, curry powder, salt, and black pepper. Pour in the chicken broth, and bring to a simmer.
2. Cover skillet with lid, and reduce heat to low; simmer until the barley is tender, about 30 to 40 minutes. Fluff the pilaf with a fork, and gently stir in the slivered almonds and raisins.

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